
URBAN GOURMET'S GUIDE TO FOOD QUANTITIES

Getting it right with quantities comes with a good knowledge of your guests. Let your caterer know as much as possible about the style of event, purpose, time, duration, what beverages are being served, as well as the types of guests, male/female, industry and age group will them help to work out how much food you need. But to get you started, here are some general rules of thumb and tum!

Afternoon Tea 60 mins	4-6 items pp – incl. small sandwiches, cakes and slices
Breakfast – standing 30mins	2-3 items pp for croissants, slices, fruit etc 3-4 items pp for breakfast canapes
Canapés	3-4 items pp per hour – as a rule 2-4 items pp 30-60 mins cocktail hour prior to a seated dinner 5-6 items pp for 1.5-2 hour event before dinner time 8-10 items pp for a 2-4 hour event 12-16 items pp for a 4 hour + event which is a dinner replacement
Conference Arrival Morning Tea 20mins Lunch 60 mins Afternoon Tea 20 mins	1 Sweet, 1 Fruit 1-2 items pp 6-8 items pp (1.5 sandwich, 2-3 savouries, 1 sweet, 1 fruit) 1 Sweet, 1 Fruit
Finger food	2-4 items pp per hour
Morning Tea 30-45 mins	3-5 items pp (A sweet, savoury and fruit)
Working Lunch	4-6 items pp (Sandwich, salad, savoury, sweet, fruit)

We are here to help so please get in touch to have a chat about your upcoming event.